

IN THE CLAIMS

Amend Claims 1 and 8 as follows:

1. (Amended) A process for making a barbecue sauce consisting of:

blending together sauce ingredients including by weight 38.5% vinegar, 1% lemon juice and .1% sage at a first predetermined temperature;

cooking these ingredients at a second predetermined temperature for a first predetermined time to form a first homogenous mixture;

mixing the remaining ingredients of 1.5% red pepper, .5% paprika, 1% black pepper, .3% white pepper, 3% Worcestershire sauce, 3% steak sauce, 1% margarine, 14% brown sugar 3.5% chili powder, [[.16%]] .15% garlic salt, [[.16%]] .15% onion salt, [[.16%]] .15% seasoning salt, [[.16%]] .15% meat tenderizer, 7% tomato sauce and 25% ketchup together with the first homogenous mixture to form a second homogenous mixture;

cooking the second homogenous mixture at the second predetermined temperature for a second predetermined time;

reducing the temperature to a third predetermined temperature and cooking the mixture for a third predetermined time;

cooling the mixture to the first predetermined temperature; and

packaging the mixture in a container.

2. (Original) A process as defined in Claim 1 wherein the first predetermined temperature is ambient temperature.

3. (Original) A process as defined in Claim 2 wherein the second predetermined temperature is between 350 degrees F. and 400 degrees F.

4. (Original) A process as defined in Claim 3 wherein the third predetermined temperature is between 175 degrees F. And 200 degrees F.

5. (Original) A process as defined in Claim 4 wherein the first predetermined time is three minutes.

6. (Original) A process as defined in Claim 5 wherein the second predetermined time is ten minutes.

7. (Original) A process as defined in Claim 6 wherein the third predetermined time is sixty minutes.

8. (Amended) A process for making a barbecue sauce consisting of:

blending together sauce ingredients including by weight 39% vinegar, .6% lemon juice and .15% sage at a first predetermined temperature;

cooking these ingredients at a second predetermined temperature to form a first homogenous mixture;

mixing the remaining ingredients of .7% red pepper, .5% paprika, .3% black pepper, .15% white pepper, 3% Worcestershire sauce, 3% steak sauce, 1.2% margarine, 14.5% brown sugar 3.6% chili powder, [[.16%]] .15% garlic salt, [[.16%]] .15% onion salt, [[.16%]] .15% seasoning salt, [[.16%]] .15% meat tenderizer, 7.3% tomato sauce and 25.4% ketchup with the first homogenous mixture to form a second homogenous mixture;

cooking the second homogenous mixture at the second predetermined temperature for a second predetermined time;

reducing the temperature to a third predetermined temperature and cooking the mixture for a third predetermined time;

cooling the mixture to the first predetermined temperature; and

packaging the mixture in a container.

9. (Original) A process as defined in Claim 8 wherein the first predetermined temperature is ambient temperature.
10. (Original) A process as defined in Claim 9 wherein the second predetermined temperature is between 350 degrees F. and 400 degrees F.
11. (Original) A process as defined in Claim 10 wherein the third predetermined temperature is between 175 degrees F. And 200 degrees F.
12. (Original) A process as defined in Claim 11 wherein the first predetermined time is three minutes.
13. (Original) A process as defined in Claim 12 wherein the second predetermined time is ten minutes.
14. (Original) A process as defined in Claim 13 wherein the third predetermined time is sixty minutes.
15. (Original) A barbecue sauce product made by the process of Claim 1.
16. (Original) A barbecue sauce product made by the process of Claim 2.
17. (Original) A barbecue sauce product made by the process of Claim 3.
18. (Original) A barbecue sauce product made by the process of Claim 4.
19. (Original) A barbecue sauce product made by the process of Claim 5.
20. (Original) A barbecue sauce product made by the process of Claim 6.
21. (Original) A barbecue sauce product made by the process of Claim 7.
22. (Original) A barbecue sauce product made by the process of claim 8.
23. (Original) A barbecue sauce product made by the process of claim 9.
24. (Original) A barbecue sauce product made by the process of claim 10.